

Compliments of
LARKIN CO.,
Buffalo, - N. Y.



THE
“UNIVERSAL”
COOK BOOK

Containing Recipes
for a number of excellent dishes
which can be best made
with the

“Universal”
Food Chopper

PUBLISHED BY
LANDERS, FRARY & CLARK
MANUFACTURERS
NEW BRITAIN, CONN., U. S. A.

The “Universal” Food Chopper.



Chops all kinds of Meat, raw or cooked, and all kinds of Fruits and Vegetables into clean-cut, uniform pieces—fine or coarse as wanted—with-out mashing, and with great rapidity.

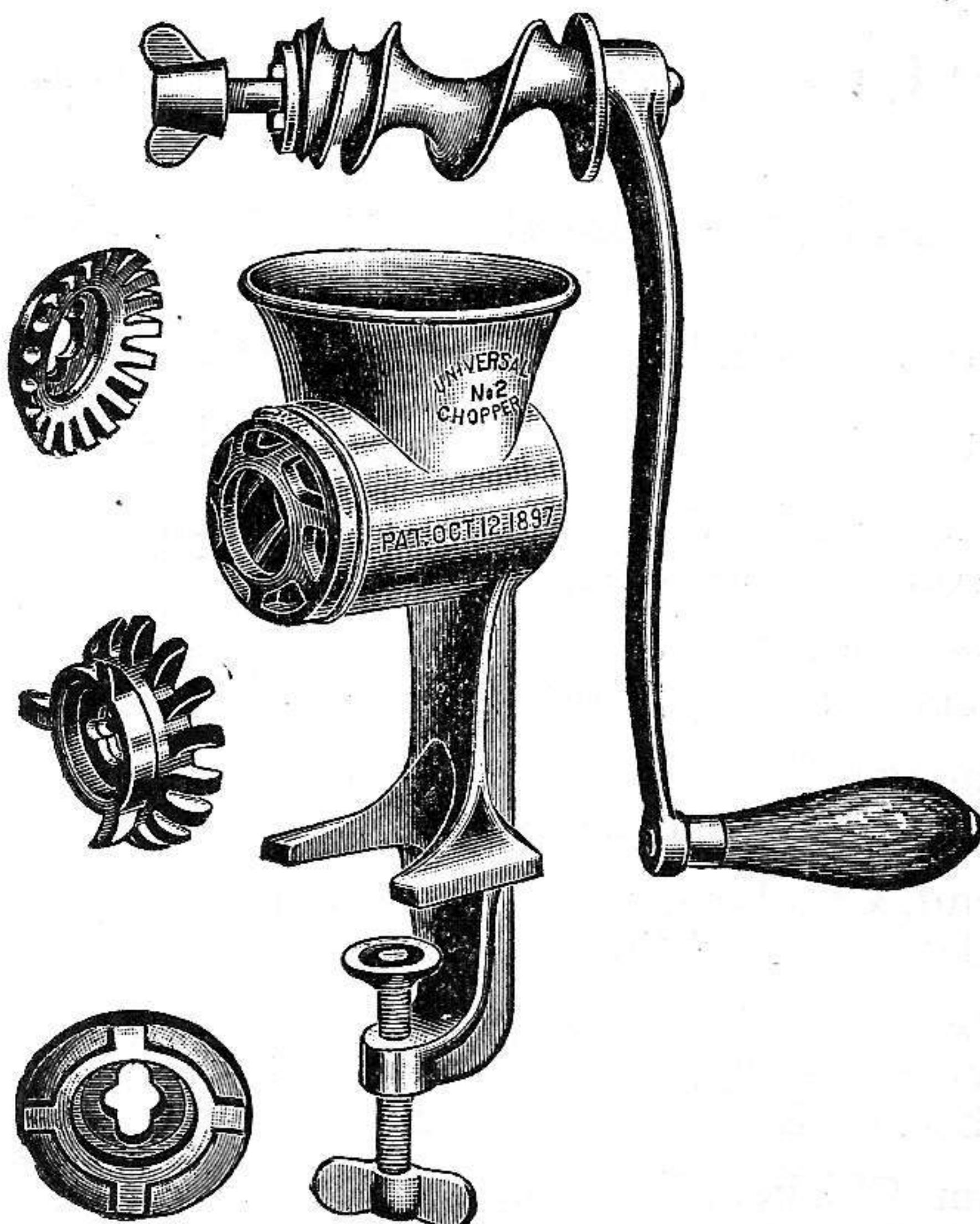
It does away with the Chopping Knife and Bowl entirely, doing its work in one-tenth of the time, and producing an absolutely uniform product.

It is an invaluable help in the kitchen—a machine that will be used every day and for almost every meal—self-cleaning, self-sharpening, and will last a lifetime.

A child can take it apart and put it together again in half a minute.

A NECESSITY IN EVERY KITCHEN.

The “Universal” Food Chopper.



All parts well tinned.

Five parts in all, including three adjustments for cutting coarse, medium and fine.

Easy to operate—a child can use it.

Medium size cuts $2\frac{1}{2}$ pounds of meat per minute.

**Just a few of the many things chopped
perfectly by the**

“Universal” Food Chopper

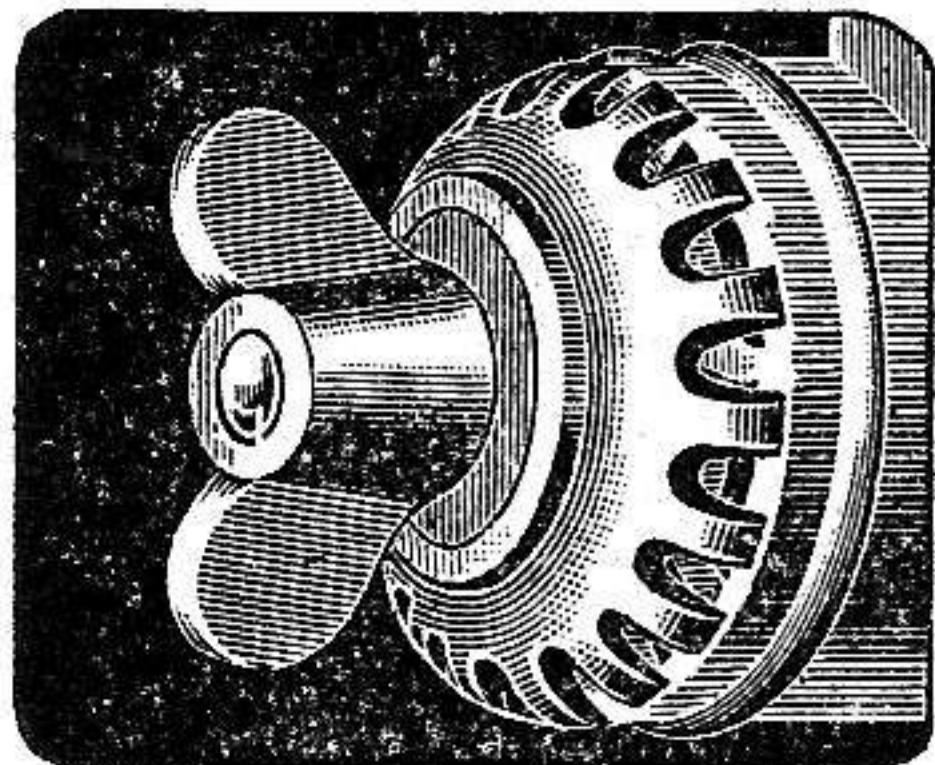
in pieces just the RIGHT SIZE.

Meat of all kinds,	For SAUSAGES, Etc.
Suet,	“ PUDDINGS, Etc.
Meat, Apples, Figs, Citron, Raisins, Etc.,	} “ MINCE PIES.
Vegetables, Meat, Chicken, Turkey, Etc.,	} “ HASH.
Cabbage, Carrots, Celery, Onions, Parsley,	} “ SOUPS.
Bread, Crackers, Giblets, Meat, Etc.,	} “ STUFFING.
Lobster, Veal, Chicken, Turkey, Celery, Cabbage, Etc.,	} “ SALADS.
Ham, Chicken, Tongue, Veal, Beef, Egg, Cheese, Sardine, Etc.,	} “ SANDWICHES.
Horseradish, Slaw, Etc.,	} “ RELISHES.

Invaluable also for making

**Bread Crumbs, Potted Meats,
Fruit and Nut Cake, Croquettes, Patties,
Veal and Beef Loaf, Fish Cakes,
Welsh Rarebit, Chow-Chow,
Potato Pancake, Mint Sauce,
and many other dishes.**

The “Universal” Food Chopper.



FINEST ADJUSTMENT.

For pulverizing, or chopping very fine, adjust with this 20-tooth

cutter. See that the projection on the end of the feed-screw fits into the corresponding opening in the cutter, and for cutting meat set the thumb-nut tight.

Dry Bread,

For BREAD CRUMBS

Almonds, Nuts, Etc.,

“ CAKE.

Cheese,

{ “ OMELETTE,
“ MACARONI, Etc.

Beans, Peas, Etc.,

“ PUREES.

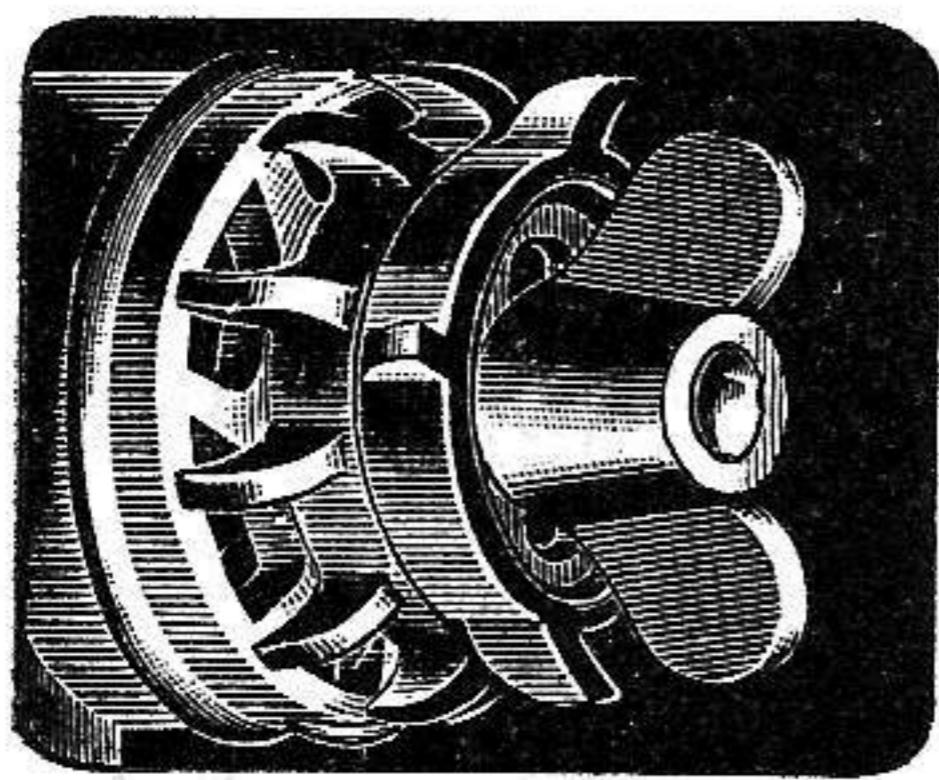
Meat,

{ “ BEEF TEA,
BOUILLON.

Horseradish, Spinach, Cocoanut, Mint and all other articles desired very fine.

IT DOES NOT CHOKE UP.

The “Universal” Food Chopper.



MEDIUM CUTTER FOR MEAT, ETC.

Adjust with the 12-tooth cutter. See that the cog on the end of the feed-screw enters the corresponding opening in the cutter and screw the thumb-nut tight. For sinewy meat very tight.

Pork, Etc.,

For SAUSAGES.

Beef,

{ “ SCOTCH COLLOPS,
VIENNA STEAK,
Etc.

Cooked Meat,

{ “ CROQUETTES,
OMELETTES, Etc.

Ham, Tongue,
Eggs, Veal, Chicken,
Cheese, Etc.,

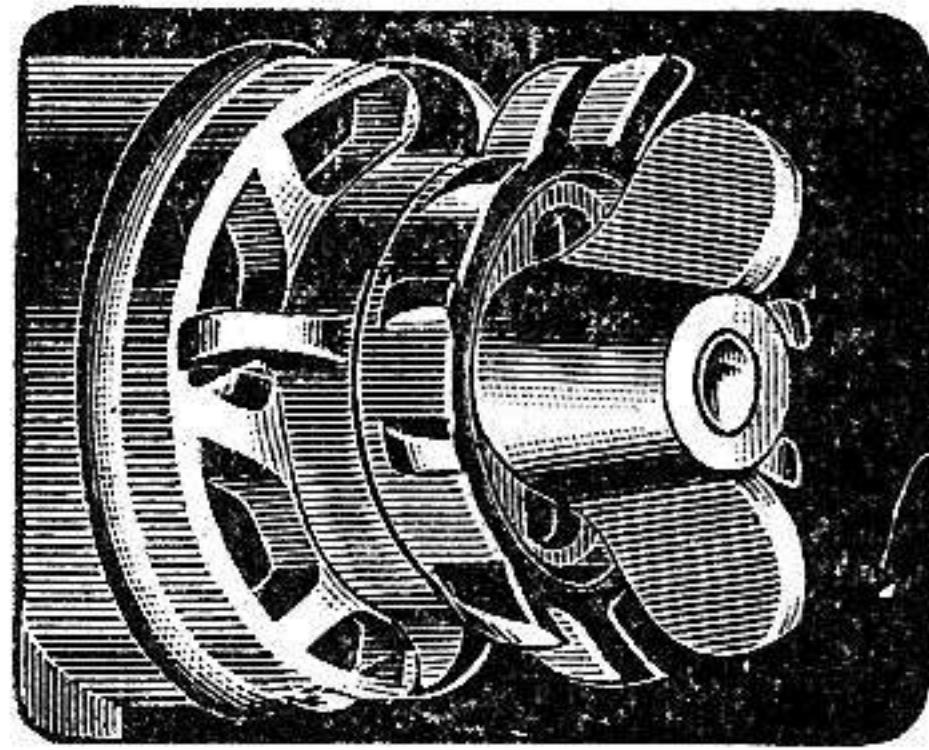
} “ SANDWICHES.

Vegetables,

“ SOUPS, Etc.

**IT CHOPS. DOES NOT MASH. DOES
NOT CHOKE UP. LASTS
A LIFETIME.**

The “Universal” Food Chopper.



COARSE ADJUSTMENT.

For cutting very coarse, adjust with the double cutter in

such a way as to bring the 3-tooth cutter against the end of the chopper, as illustrated. See that the cog on end of the feed-screw enters the slot in the cutter.

Meat and Vegetables,

For SOUPS.

Suet, Citron Peel, Bread,
Berries, Raisins, Etc.,

} “ PUDDINGS

Turkey, Chicken, Lobster,
Celery, Cooked Meat, Etc.,

} “ SALAD.

Citron Peel, Nuts, Etc.,

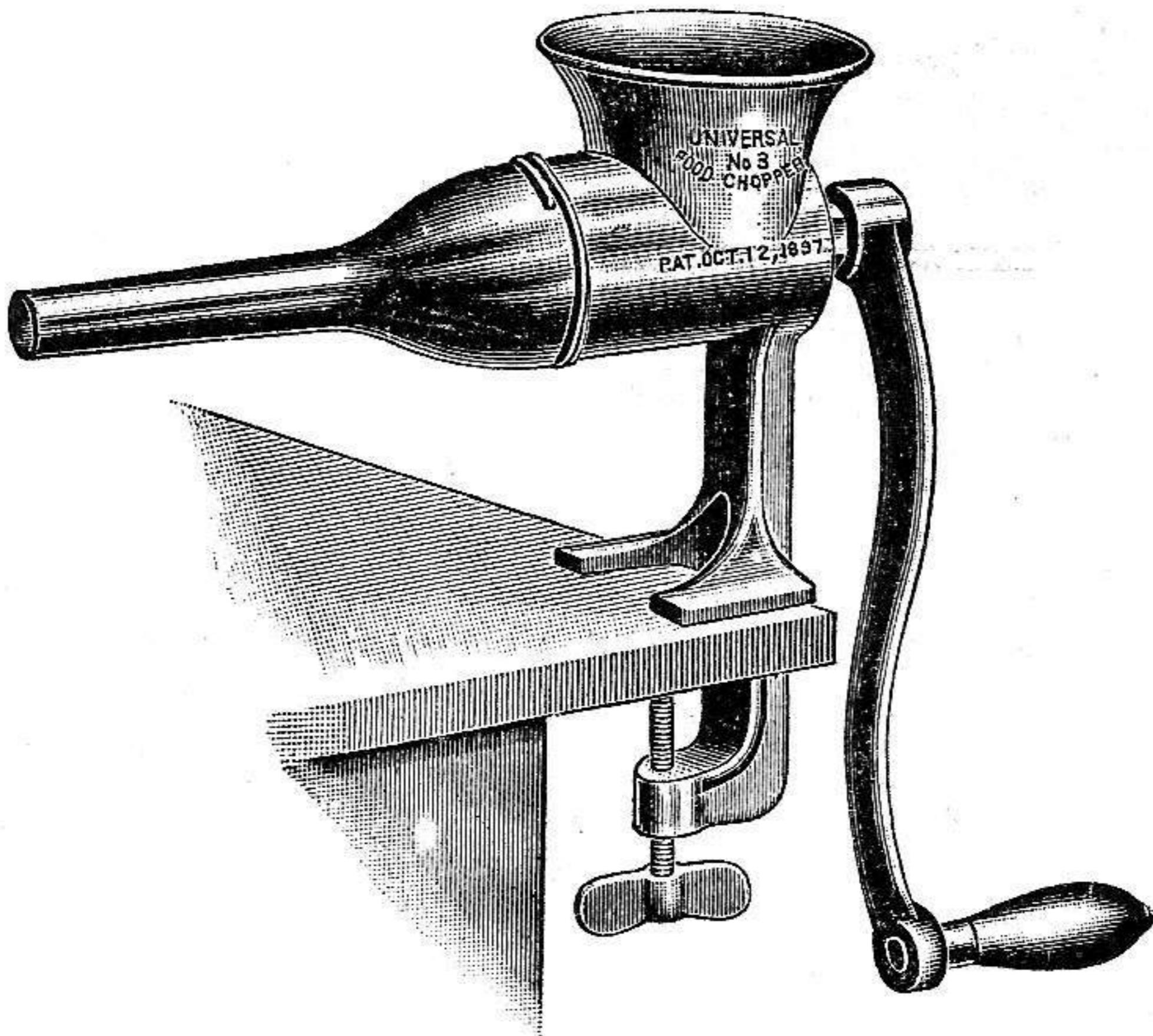
“ CAKE.

Bread, Cheese, Meat,
Suet, Onions, Etc.,

} “ FILLING.

IT CHOPS. IT DOES NOT MASH. THE JUICES ARE NOT SQUEEZED OUT.

The “Universal” Food Chopper.



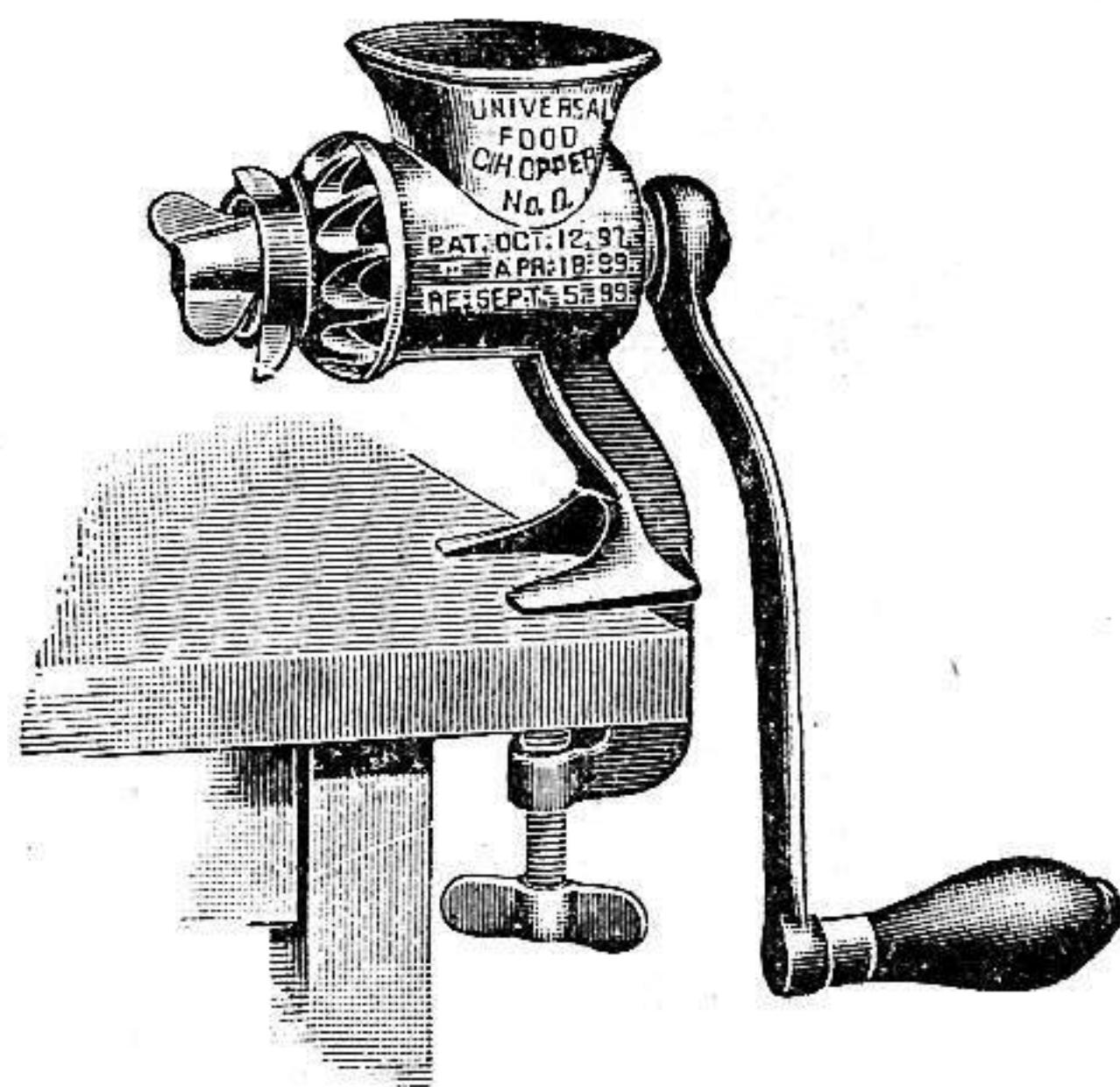
For Stuffing Sausages adjust the chopper with the 3-tooth cutter and screw the attachment on the barrel of the chopper.



**THESE ATTACHMENTS
ARE PROVIDED FOR NO.
2 AND NO. 3 CHOPPERS
ONLY.**

The “Universal” Food Chopper.

No. 0. Small Family Size.



Chops $1\frac{1}{2}$ pounds of meat per minute.

Weight—3 pounds each.

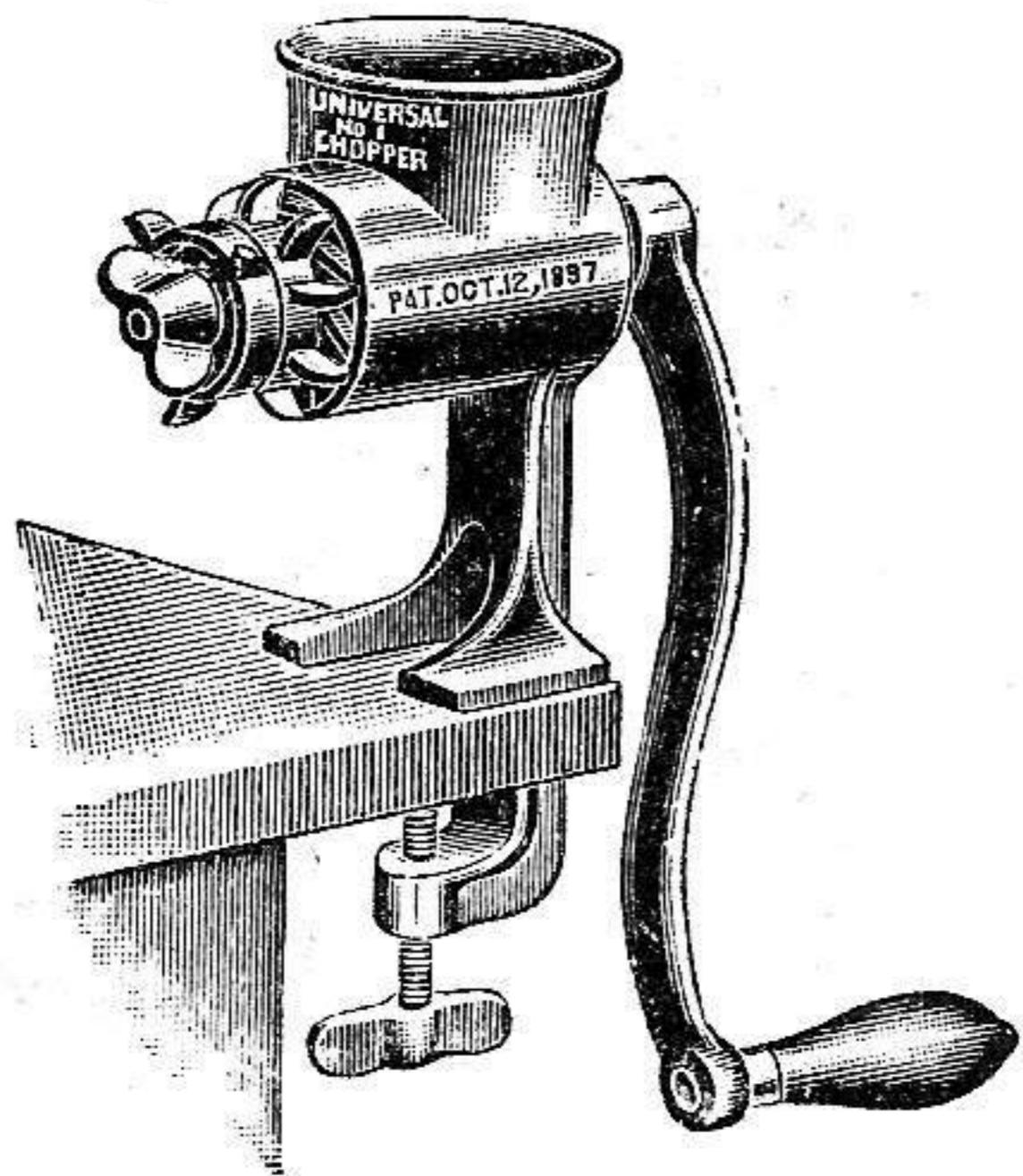
Number of parts—5, including 3 adjustments for cutting coarse, medium or fine.

All parts tinned and strictly interchangeable.

Its capacity is not equal to No. 1 “Universal,” but is equal both in quantity and quality of work to any of the imitations of No. 1 that are on the market.

The “Universal” Food Chopper.

No. 1. For Family Use.



Specially adapted for small families or purposes which do not require the capacity of the larger sizes.

Capacity — 2 pounds of meat per minute.

Weight — 4 pounds.

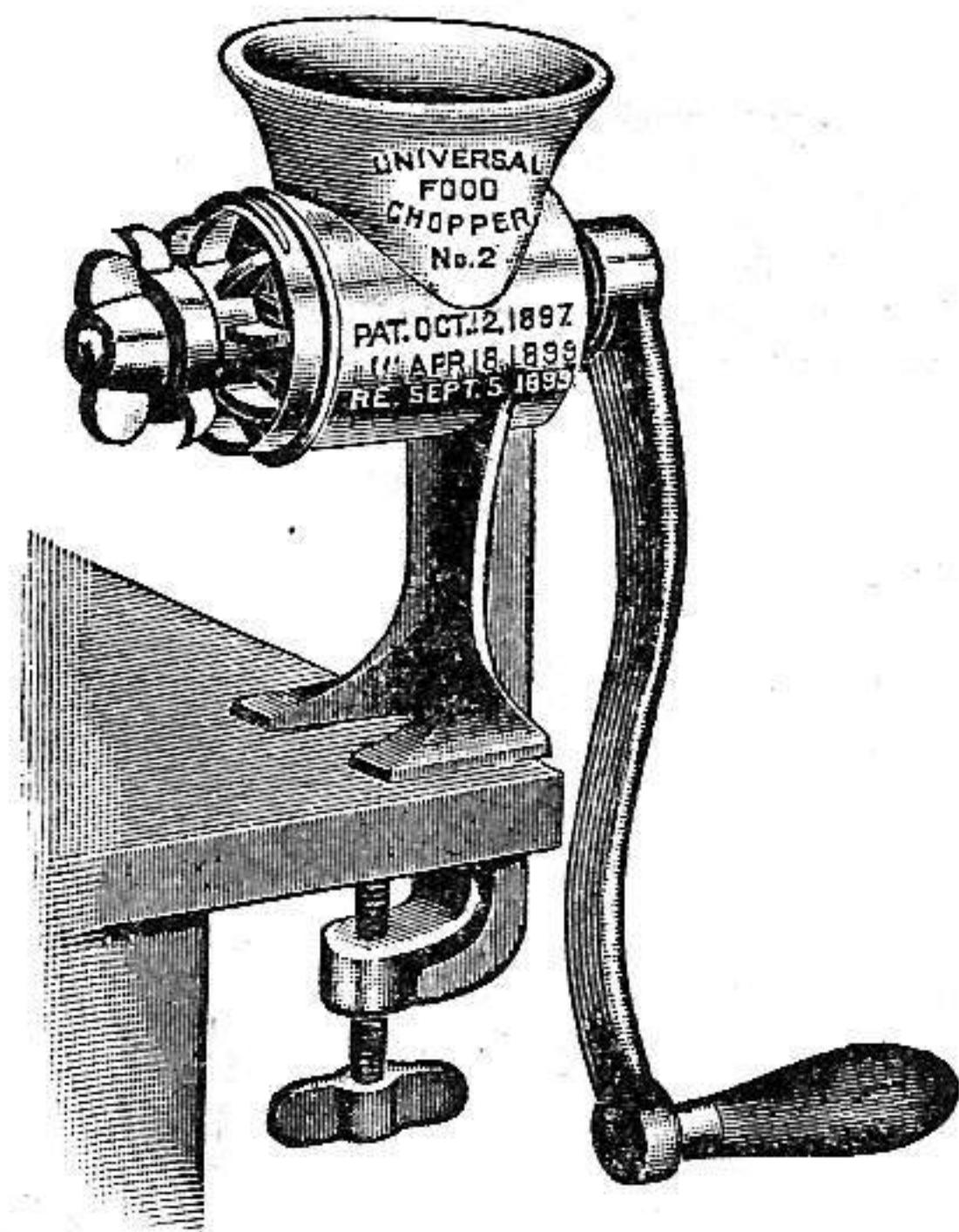
Number of parts — 5, including 3 adjustments for cutting coarse, medium or fine.

All parts tinned and strictly interchangeable.

IT CHOPS. DOES NOT MASH.

The “Universal” Food Chopper.

No. 2. For Family Use.



This size is without doubt the most convenient for ordinary family use.

Weight — 5 pounds.

Capacity — $2\frac{1}{2}$ pounds of meat per minute.

In all, 5 parts, including 3 adjustments for chopping coarse, medium or fine.

THREE MACHINES IN ONE.

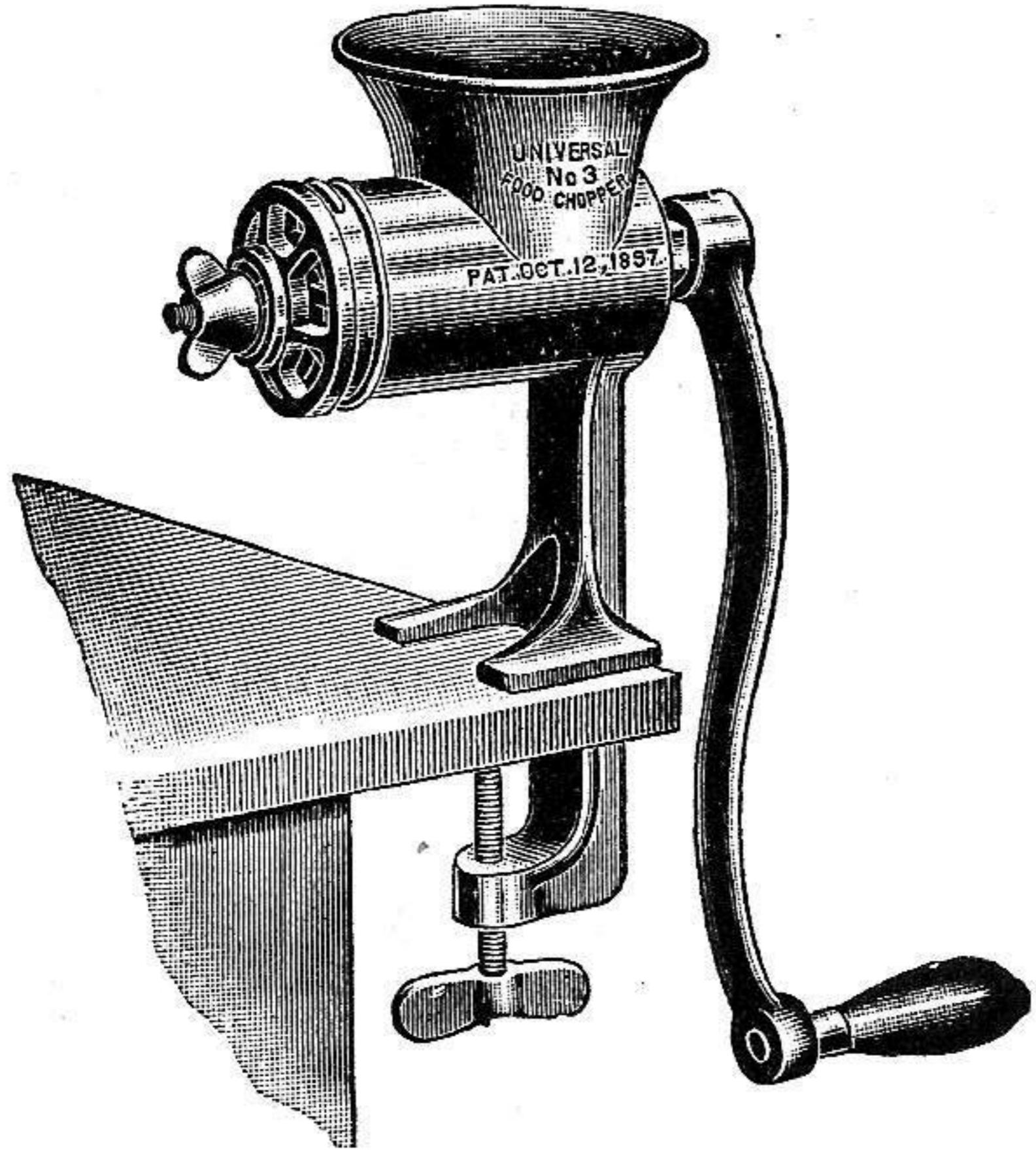
Pulverizer or Fine Cutter.

Meat or Medium Cutter.

Vegetable or Coarse Chopper.

The “Universal” Food Chopper.

No. 3. For Hotels, Restaurants, Etc.



No. 3 chops as fine as No. 1.

Has four separate cutters:

1. For very fine chopping.
2. For meat cutting.
3. For vegetables, soups, etc.
4. For very coarse.

Weight — 8 pounds.

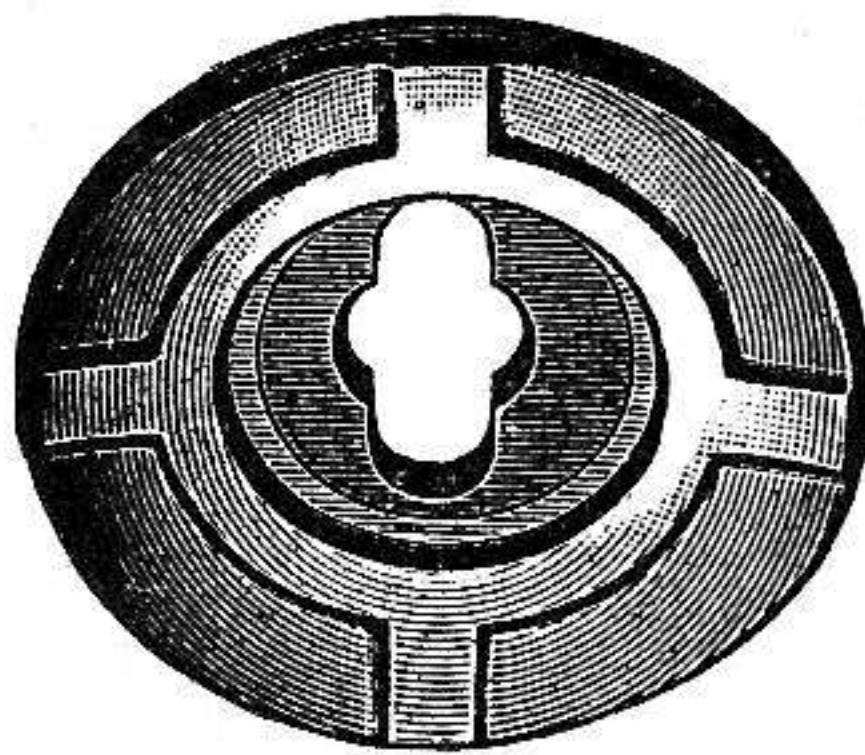
Capacity — 3 pounds of meat per minute.

For Sausage filling adjust the chopper with the 3-tooth cutter.

All parts well tinned and interchangeable.

The “Universal” Food Chopper.

Nut Butter Grinder.



Nut Butter can be easily made by using the special cutter which is furnished with every No. 1 and 2 “Universal” Chopper.

A Few Representative Dishes from America and England.

HOTCH-POTCH.

Mince about two pounds of lean beef in the “Universal” Food Chopper, using the coarse cutter, and place into a stew-pan with a little fat beef or veal, five pints of water or stock, and a half a pint of beans.

REPRESENTATIVE DISHES

When these come to a boil, add two carrots, two onions, two stalks of celery, two turnips and cauliflower, chopped also with the 3-tooth cutter, cover lightly and boil gently for about three hours. Melt two ounces of butter and mix (smoothly) with it a tablespoonful of flour, let it brown, dilute with a little of the broth, and add to the stew. Season with ketchup.

When it boils up again season to taste. Hotch-potch can be made of other kinds of meat as well.

POTATO SOUP

Cut one-half an onion in the "Universal" Food Chopper with the coarse cutter, and fry in a saucepan until light brown. Add two potatoes cut with the same cutter and fry. Add two quarts of stock or water and boil twenty minutes. Strain through a sieve and boil again. Just before removing, add one glass of cream or rich milk mixed with one tablespoonful of butter. Do not let it boil after adding the milk.

VEGETABLE SOUP

Cut one-eighth of a cabbage, one carrot, one potato, one-half turnip, one-half onion, and some celery with the "Universal" Food Chopper, using the coarse cutter. Put them in a saucepan with two or three quarts of water. Salt to taste and boil one and one-half hours. When ready to serve, add one glass of cream or milk, one tablespoonful of butter and toast squares.

CREAMED CABBAGE

Cut up a small head of cabbage in the "Universal" Food Chopper, using the coarse cutter. Put it into a hot spider and pour over it a pint of boiling water. Cover and cook rapidly ten minutes. Drain and add one-half pint of good milk. When it boils, stir in one teaspoonful of flour moistened with milk. Season with salt and pepper. Use the same recipe for cauliflower and for celery.

FRIED CABBAGE

Heat one heaping tablespoonful of

REPRESENTATIVE DISHES

butter in a frying pan. Chop cold boiled cabbage in a "Universal" Food Chopper, using the medium cutter. Put it into the hot butter and fry a light brown, adding two tablespoonfuls of vinegar.

DUMPLINGS

Half a pound of beef suet, chopped with the "Universal" Food Chopper, using the medium cutter, half a pound of bread crumbs, made also with the "Universal" Food Chopper, with the finest cutter (20-tooth cutter). To these add one tablespoonful of flour, three ounces of currants, two ounces of sugar, a little lemon peel and grated nutmeg, with three eggs well beaten. Roll into balls (eight or ten), tie into separate cloths and boil about half an hour. Butter melted and sweetened makes a good sauce to pour over them in serving.

IRISH BLACK PUDDING

(*For six persons*)—One pound of beef suet, chopped with the "Universal" Food Chopper, using the 12-tooth cut-

FROM AMERICA AND ENGLAND

ter, half a pound of bread crumbs, made also with the "Universal" Food Chopper, but with the fine cutter, half a pound of currants, a little candied peel, quarter pound of sweet almonds pulverized with the fine cutter, a teaspoonful of cinnamon, nutmeg, cloves, and enough loaf sugar to sweeten. These last can all be reduced to a powder by the "Universal" Food Chopper. Stir the yolks of four eggs, well beaten, into a pint of cream and a glass of brandy. Add the frothed whites of two eggs and boil in a cloth one hour (if to be eaten sliced cold). If to be served hot, boil somewhat longer.

POTTED MEAT

Remove the skin and gristle from such cold meat as it is desired to use; mince the same, using the finest adjustment of the "Universal" Food Chopper. To one pound of meat mix half a pound of clarified butter. Add half a saltspoonful of cayenne pepper, a little salt and half a grated nutmeg. A bit

REPRESENTATIVE DISHES

of powdered bay leaf and a suspicion of garlic would improve it. The potted meat should be pressed into jars, put into the oven until quite hot, and covered with clarified butter poured over the meat hot. To cook meat for making potted meat place the meat into tightly closed jars with a very little water and boil for several hours. When cold this is the ideal material for potted meat.

CHICKEN SALAD

Use two-thirds of celery to one-third of chicken. Cut up the celery and cold chicken in the "Universal" Food Chopper, using the coarse cutter. If the chicken is dry, add a little of the liquor in which it was cooked. When ready to serve, mix the celery and chicken together and pour over it a mayonnaise dressing, mixing it thoroughly with the salad. Serve on lettuce leaves. This salad will be greatly improved if a few olives, chopped with the same cutter, and a dessertspoonful of capers are added. Then garnish with a slice of

cold hard-boiled egg, a whole olive, a split radish and a long three-cornered slice of lemon, to be squeezed over the salad by the guest, if desired. Veal may be used instead of chicken.

FISH SALAD

Use boiled whitefish or trout and the same quantity of celery, lettuce or cabbage, chopped in the "Universal" Food Chopper with the coarse cutter. Just before serving mix the fish and celery together and pour over it a mayonnaise dressing. Serve on lettuce leaves.

MAYONNAISE

Mix the yolks of two eggs, one-half teaspoonful of salt, two tablespoonfuls of vinegar, a little cayenne and a sprinkle of black pepper. Add olive oil very slowly, stirring until of the proper stiffness. For chicken salad, add a little lemon juice. A little whipped cream, added last, smooths and greatly improves it.

MEAT SANDWICHES

Mince any kind of dainty cold meat,

REPRESENTATIVE DISHES

such as chicken, tongue, ham or turkey, with a “Universal” Food Chopper, using the fine cutter. Spread between thin slices of buttered bread. Always remove the crust from bread for sandwiches. They may be cut in any fancy shape or put in alternate layers of bread and dressing and cut across the pile.

VEAL LOAF

Use three pounds of raw veal, chopped in the “Universal” Food Chopper with the medium cutter. Mix it with four crackers, put through the same cutter, butter the size of an egg, three eggs, three tablespoonfuls of milk, the eggs and milk mixed together, one teaspoonful of black pepper, one large tablespoonful of salt and one of sage. Mix all well together and form into a loaf. Bake two and one-half hours, basting with butter and water occasionally. Good either hot or cold.

MINCE MEAT

Cut up in the “Universal” Food

Chopper, using the medium cutter, two pounds of lean, fresh beef, boiled and cold, five pounds of apples, pared and cored, two pounds of seeded raisins, three-quarters of a pound of citron. With the fine cutter pulverize one pound of beef suet, one nutmeg, one tablespoonful of cloves and two of cinnamon. Add all together with one pound of sultana raisins, two pounds of currants, two tablespoonfuls of mace, one of allspice, one of fine salt, two and one-half pounds of brown sugar, one quart of brown sherry and one pint of brandy. Mix all thoroughly together and stand in a cool place. It will last all winter. Wash the fruit, especially the currants and sultanas, most thoroughly.

CHICKEN RISSOLES

Using the remains of a cold chicken, chop it with a little lean cold ham in the "Universal" Food Chopper. Make a sauce of two tablespoonfuls of sifted flour mixed with half a cup of warm butter, half a pint of milk, salt and

REPRESENTATIVE DISHES

pepper to taste. Boil the milk, salt and pepper and stir in the flour and butter and boil until it becomes thick like custard. Mix with the meat. Roll out a light paste about a quarter of an inch thick. Cut into squares and lay a little of the meat on one square, putting one over it and pressing the edges together. Fry in hot lard until brown. Any kind of meat can be used instead of chicken. If preferred, the crust can be made into cups as for tarts, and baked, and filled with the meat afterwards.

CITRON CAKE

Stir one cupful of butter to a cream, and beat in separately one-half pint of powdered sugar, one pint of flour, one-half teaspoonful of salt, four eggs, whites and yolks beaten separately, and if desired, one-half of a wine glass of brandy. Lastly, add one-eighth of a pound of citron cut in the "Universal" Food Chopper with the medium cutter. Flour the citron lightly before adding. Bake in a moderate oven three-quarters of an hour.

A Few Representative German Dishes.

BREAD SOUP

One stalk celery, half carrot, one leek, a piece of cabbage and a bit of root of parsley, chopped with the "Universal" Food Chopper, using the coarse adjustment. Place on the fire in three quarts of water, boil half an hour and strain through a sieve. When this broth again comes to a boil, add half a pound of bread crumbs, which can be made by passing perfectly dry bread through the finest adjustment of the "Universal" Food Chopper. Let this cook with the addition of a piece of butter and necessary salt, until it becomes smooth, into which stir two eggs well beaten in a few spoonfuls of milk.

CALF KIDNEY SOUP

Cut a pound and a half of calf kidney into slices, place it in a closed stew-pan with about half an ounce of butter and necessary amount of salt, and steam till tender. After cooling,

REPRESENTATIVE GERMAN DISHES

chop the pieces of kidney into little cubes by means of the "Universal" Food Chopper, using the coarse cutter; set aside quarter ounce of this chopped kidney and reduce the remaining three-quarters to a pulp by again passing it through the "Universal" Food Chopper—this time using the finest adjustment. Chop up an onion with the coarse or medium cutter and let it brown in rich beef broth; add two tablespoonfuls of flour. Let this brown also; stir into it three pints of water, the stock in which the kidney was cooked, two teaspoonfuls of beef extract and the finely minced kidney; salt to taste, and allow the soup to cook for quarter of an hour. Add the well beaten yolks of two eggs; place the coarser chopped kidney into the soup-tureen together with dice of toast; pour the soup over this and serve.

RAW BEEFSTEAKS (a la Tartare) BEEFSTEAKS TARTARE

Chop one pound of loin steak in the "Universal" Food Chopper, using the

REPRESENTATIVE GERMAN DISHES

finest adjustment, season with salt and pepper, and form into small round-shaped meat balls. Make a depression in the top of each of these meat balls, and drop into each the yolk of one egg. Garnish with onions and sour cucumber pickles, chopped with the coarse adjustment of the "Universal" Food Chopper; to these anchovies and capers can be added. For breakfast each person should prepare the beefsteaks with vinegar, oil and mustard to taste.

CALF KIDNEY RAGOUP

Chop a medium size onion in the "Universal" Food Chopper, using the coarse cutter, and brown in two ounces of butter; add a tablespoonful of flour and let it come to the same color, and this with half a pint of water cook into a mealy sauce. Chop two fried kidneys with the middle adjustment of the "Universal" Food Chopper, mix the chopped kidney with the sauce, already prepared, add one teaspoonful of meat extract, a few spoonfuls of sour cream, and, if desired, a little lemon juice, sea-

REPRESENTATIVE GERMAN DISHES

son with salt and a bit of cayenne pepper, and serve on toast with fried veal.

BRATWURST (Sausage)

Chop pound and a half lean pork with the middle adjustment of the "Universal" Food Chopper, season with salt and pepper, mix with it a few spoonfuls of cold water, or, still better, as much sweet cream, screw the sausage filler on the "Universal" Food Chopper, adjusting same with the extra three-tooth cutter, and fill the meat into carefully cleaned and moistened pork skins. This kind of sausage should be filled loose, and the ends not fastened, in order that the contents can expand in frying. Lay into lukewarm water a few minutes, and fry in butter until the sides are a rich golden yellow.

RAGOUP OF MEAT RESTS

Free of sinews three-quarters of a pound of cold meat rests; this together with about two ounces of boned sardines and one sour cucumber pickle, chop in the "Universal" Food Chop-

REPRESENTATIVE GERMAN DISHES

per, with the 3-tooth cutter. Stir two tablespoonfuls of flour into two ounces of butter and with one pint of water, one teaspoonful of meat extract and one glass of white wine, cook to a mealy sauce. To this add salt, vinegar, white pepper and a little lemon juice to taste; mix this sauce with the meat just chopped; turn into a dish, cover the surface with Parmesan cheese, pour over it melted butter and bake till the top is nicely colored.

DEUTSCHE BEEFSTEAKS (HAMBURGER STEAK)

Chop one pound of lean beefsteak, two ounces of suet and one medium sized onion in the "Universal" Food Chopper, using the medium adjustment; season with salt and pepper, form into four flattened meat-balls and fry about one minute on each side until both sides are a nice brown. When the steaks are taken out add a little water to the sauce and thicken with a little flour; half a teaspoonful of beef extract will strengthen it. Pour the whole over the beefsteaks, which have been laid upon a hot platter.

A Few Representative French Dishes.

ONION SOUP

Chop two medium sized onions with the "Universal" Food Chopper, adjusted with the coarse cutter. Put two ounces of butter into a stew-pan and place on a moderate fire. When the butter is melted put in the chopped onions and fry until they become a rich color. Pour into the stew-pan one quart of boiling water, and season with salt and white pepper. To this soup should be added some sliced bread—just enough not to make it too thick. Chop some Swiss cheese with the "Universal" Food Chopper, fine cutter, and put a considerable quantity into the soup on serving; or, the guest can add same at table, if so desired.

HASHED MUTTON CROQUETTES

Pass through the "Universal" Food Chopper adjusted with the finest cutter,

REPRESENTATIVE FRENCH DISHES

cold roast mutton and mix the same with a like quantity of boiled potatoes; to this add a little butter and yolks of eggs, to give strength to the hash; salt and pepper to taste, and shape into small balls of any desired shape; dip them into beaten egg and afterwards roll in bread crumbs; place them then in a hot spider and fry until they assume the proper color.

BOUCHEES DE VOLAILLE

Pass through the "Universal" Food Chopper, adjusted with the coarse cutter, half a pound of roast fowl. Change to the fine, and pass through the "Universal," so adjusted, quarter of a pound of mushrooms, previously cooked, and the same quantity of tongue. Make a white sauce as follows: Make a light paste with an ounce each of butter and flour, dilute this with one pint of hot milk; when it comes to a boil stir with a spoon until you obtain a sauce somewhat thick, which has been properly seasoned with salt, pepper, grated nutmeg and a bit of cayenne. Put into

REPRESENTATIVE FRENCH DISHES

this sauce the minced fowl, the mushrooms and the hashed tongue and serve, made into form of tartlets or small pies.

TURBOT CROQUETTES

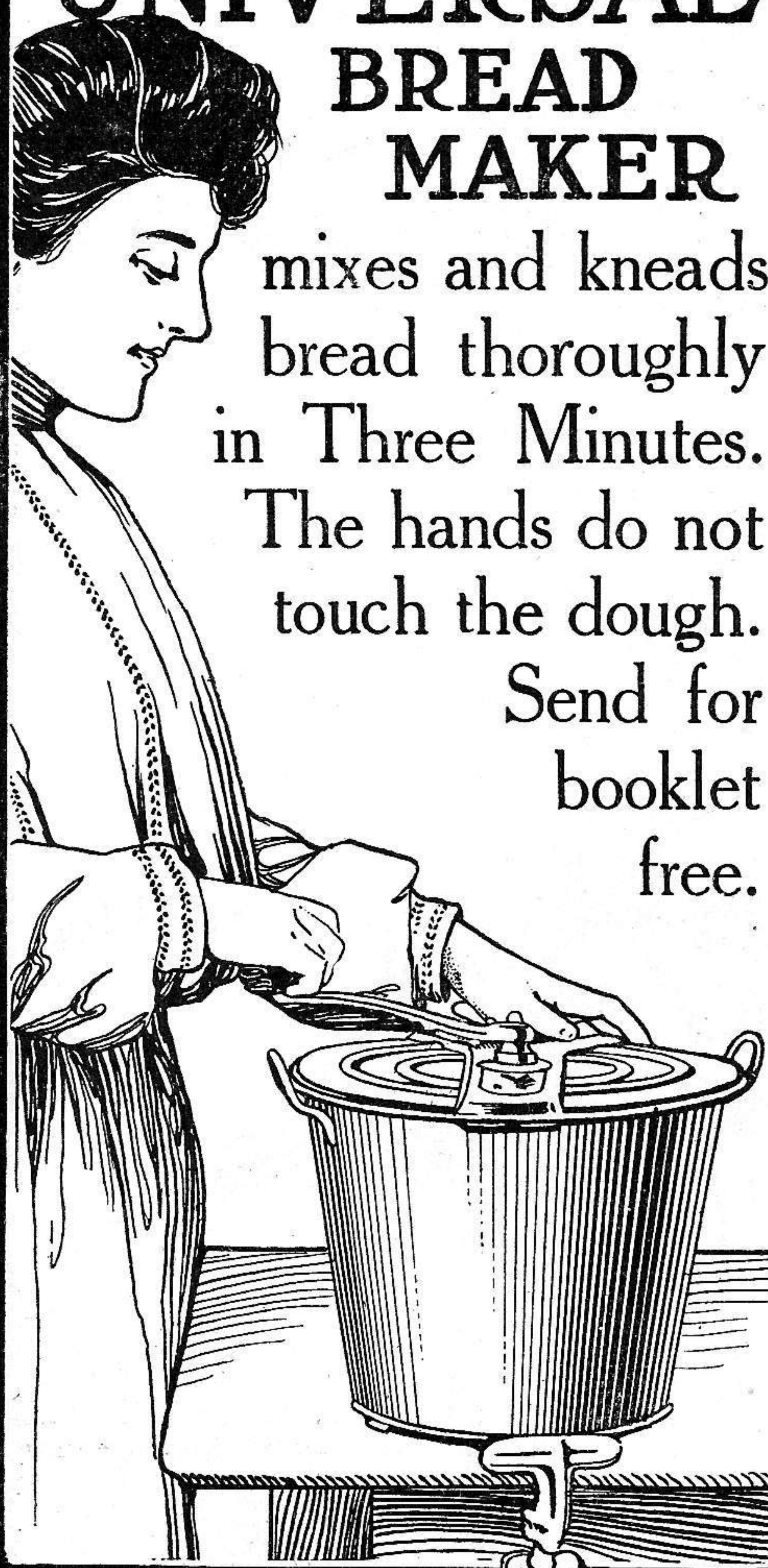
For utilizing the rest of turbot. Carefully bone and remove the skin, pass through the "Universal" Food Chopper, adjusted with the coarse cutter. Prepare a white sauce, as shown in the preceding recipe, let it become sufficiently thick and put in the chopped turbot and two or three yolks of eggs. When this mixture becomes quite cold form it into croquette forms about the size of walnuts, put them into beaten egg and afterwards into bread crumbs, dip them again into beaten egg and roll once more in bread crumbs. Cook and serve hot on serviettes or toast.

THE
“UNIVERSAL”
BREAD
MAKER

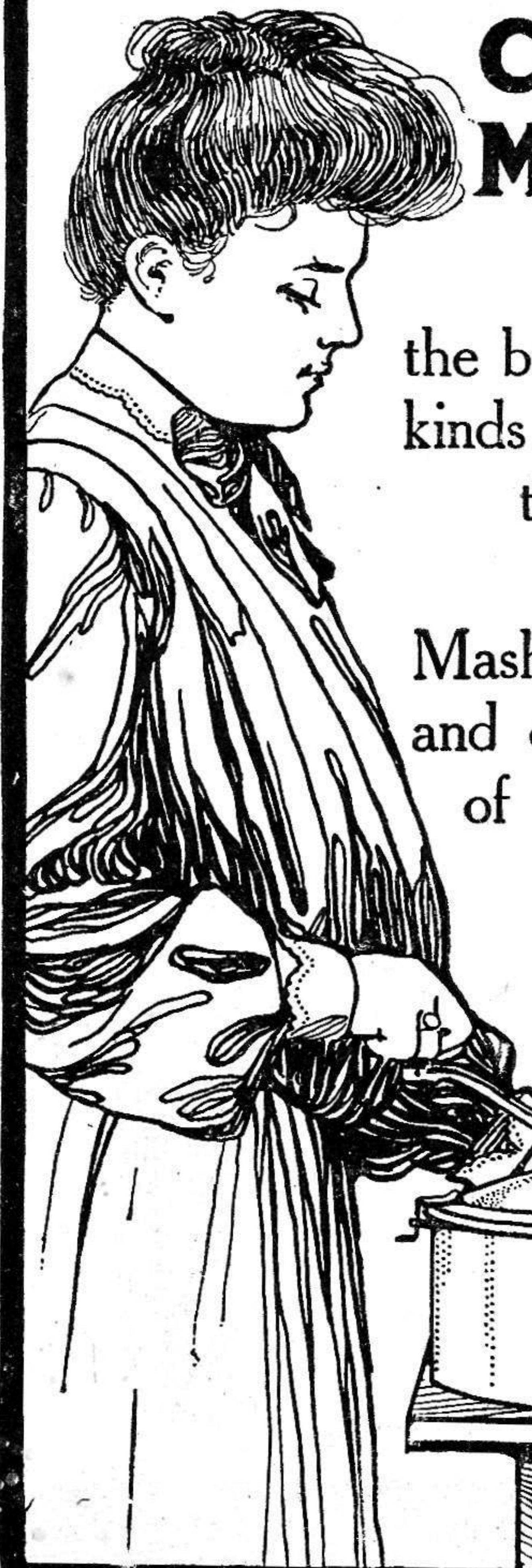
mixes and kneads
bread thoroughly
in Three Minutes.

The hands do not
touch the dough.

Send for
booklet
free.



THE
“UNIVERSAL”
CAKE
MAKER



Mixes
the batter for all
kinds of cakes in
three to five
minutes.

Mashes potatoes
and other kinds
of vegetables.

Send for
booklet
free.

Posted on: January 18, 2020

**Edited by: Brian D. Szafranski
Elma New York USA**

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